

LETTUCE WRAPS WITH CHICKEN

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Ingredients

- 1 head of iceberg lettuce, cored and cut in half
- 2 cooked boneless, skinless chicken breast, diced into cubes
- 1 (5-ounce) can of water chestnuts, drained and minced
 - 2 tablespoons of oil
 - 2 green onions, chopped
 - 1 minced garlic clove
- 1/2 bell pepper, diced (color of choice)
 - 2/3 cup of minced mushrooms
- Soy sauce (try *House of Tsang Ginger Soy Sauce*.)
 - Hot Chinese mustard
- Crispy wontons (optional garnish)

Directions

- Bring oil to a medium-high heat in a wok or large frying pan.
- Add bell peppers, green onions, garlic, mushrooms and water chestnuts.
Cook and stir occasionally for about 3 minutes.
- Add cooked chicken. Sauté for about 3 minutes and stir in 1 tablespoon of soy sauce.
- Divide lettuce into leaves and spoon 1/4 cup of mixture into center of each leaf.
- Repeat with remaining lettuce leaves, shrimp and chicken mixture.
 - Serve with soy sauce and spicy mustard.
 - Garnish with crispy wontons (optional) and enjoy!!!